PIZZA WITH LEEK, SAUSAGES AND BALSAMIC GLAZE



Menù Ingredients

40 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1

q.s. Glassa all'aceto balsamico - Balsamic glaze - D20

Ingredients

n° 1 Pizza dough

80 g. Mozzarella cheese

50 g. Sausage*

q.s. Parmigiano Reggiano, Shaved

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese, the Leek sauce, the sausages and bake it. When cooked add the shaved parmigiano reggiano and garnish with the Balsamic Glaze.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.

*Use sausagesk with Gluten Free written on the lable.

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